

**NEBRASKA FOOD CODE,  
Revised April, 2003**

**LMC 24.10.330 Section 6.2.6 Added;  
Grease Interceptors.**

Section 6.2.6 of the National Standard Plumbing Code is amended to read as follows: 6.2.6 Grease Interceptors. Grease interceptors shall be required in all commercial, industrial, educational, institutional, and public occupancies which prepare and/or cook food containing grease. Grease, as herein defined, shall mean animal fat, vegetable shortening, and other oily matter used for the purpose of and resulting in the activity of cooking or preparing food. A grease trap is not required for individual dwelling units. Grease interceptors, in special cases, may be exempt from the above requirements upon written documentation of grease-free cooking or food preparation and such documentation is approved by the Administrative Authority prior to the installation of any plumbing materials. Grease interceptor location and sizing shall be approved by the Administrative Authority prior to installation. Grease interceptors shall be installed on the outside of the building whenever such installation is feasible. Sizing shall be determined by the Administrative Authority on the basis of internal guidelines. (Ord. 16087 §66; March 23, 1992).

**5-402.10 Establishment Drainage System.**

Food establishment drainage systems, including grease traps, that convey sewage shall be designed and installed as specified under ¶ 5-202.11(A).

**5-402.12 Grease Trap.**

If used, a grease trap shall be located to be easily accessible for cleaning, operation and maintenance.

# Grease Interceptors

In Lincoln, grease interceptors (commonly referred to as grease traps) are required for most food service establishments. A facility which does not generate grease may seek a waiver of the city's plumbing code by written appeal to the Department of Building and Safety.

Establishments that lack a separate food preparation sink may use the warewashing sink for such purpose, if the food preparation compartment is connected to the grease interceptor via an air gap and properly trapped waste line (see **3-Compartment Sinks**).

Where interceptors are required, they should be installed outside the building, when possible. If they need to be located inside the facility, they must be accessible for cleaning and maintenance.